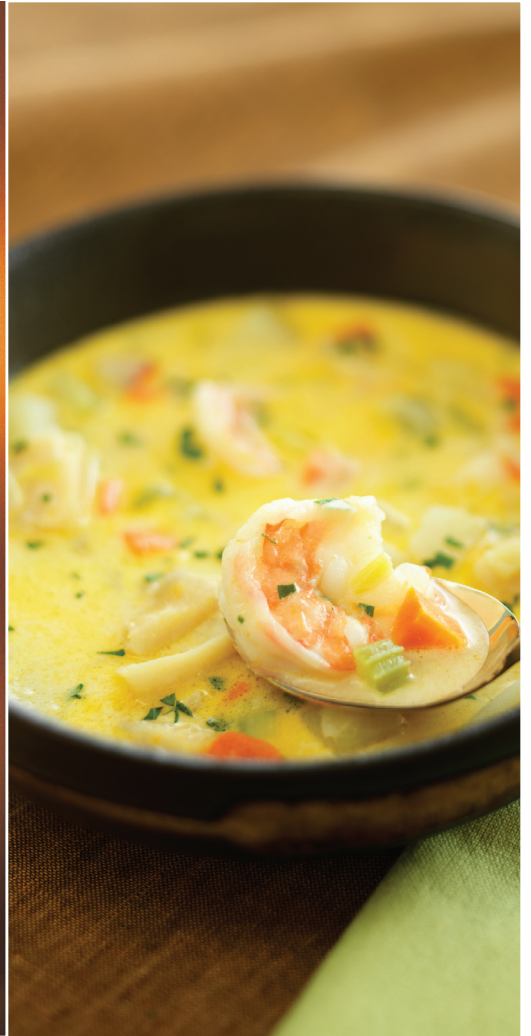


GROEN®



STEAM JACKETED KETTLES

What Can You Prepare in a Groen Kettle?

Anything that can be prepared in a stock pot can be prepared faster and more efficiently in a Groen Steam Jacketed Kettle.

Kettles have the power for rapid browning of ingredients and reduction of bases and the precise temperature control and even heating for slow simmering of:

- Soups
- Barbecue sauce
- Creamy chowders
- Sauces & toppings
- Chili
- Ground meat dishes
- Stews
- Taco meat
- Gumbos
- Chinese dishes
- Pasta sauces
- Cooked cereals

Groen Kettles bring water to a boil faster, so nothing is better for boiling:

- Vegetables
- White fish
- All types of pasta
- Poultry
- Rice & rice based dishes
- Brisket/stew meat, etc
- Potatoes
- Eggs
- Beans/Legumes
- Fruit
- Shellfish
- Bagels

Groen kettles provide gentle, uniform heating and are ideal for heat sensitive products:

- Cream sauces
- Puddings
- Roux
- Chocolate
- Fruit syrups
- Fudge
- Glazes
- Dessert icings
- Cream fillings
- Cheese sauces
- Fruit fillings
- Pie fillings

Groen Steam Jacketed Kettles are also ideally suited for:

- Reheating prepared foods, both refrigerated and frozen, either in the pouch or out
- Finishing cooking from frozen concentrates, with water or milk added
- Holding for extended periods and serving hot from the kettle
- Display cooking of “made to order” pasta, seafood, chowder and more

Cook Times

Menu Item	Serving Size	Cook Time (min)
Chili	(50) 6 oz	20
Taco Meat	24 Tacos	10
Jambalaya	50	35
Rice	(250) 6 oz	35
Cream of Broccoli Soup	(25) 6 oz	30
BBQ Sauce	1 1/2 Gallons	30
Cheesecake Filling	(6) 9" Pies	10
Rice Pudding	50	15



TDC/3-20 Model Shown

STEAM JACKETED KETTLES

Determining Kettle Size

Groen Steam Jacketed Kettles are available in a wide range of types, styles and capacities. There is a Groen kettle that is perfect for your operation, menu mix and production volume requirements.

All kettles require head space of “**freeboard**” for safe operation. Nominal kettle capacity is the calculated maximum volume when filled to the rim. You need a minimum of 2-3” of clearance below the rim for stirring and to avoid boil-over, etc. This working capacity is about 80% of rim or nominal capacity and the figure you should use in determining kettle size.

Kettle Portion Guide

KETTLE SIZE (GALLONS)		NUMBER OF PORTION PER BATCH							
Nominal Capacity	Working Capacity	2 oz	4 oz	6 oz	8 oz	10 oz	12 oz	14 oz	16 oz
2.5	2	128	64	42	32	25	21	18	16
5	4	256	129	86	64	51	43	37	32
10	8	512	256	170	128	102	85	73	64
20	16	1024	512	341	256	204	170	146	128
40	32	2048	1024	682	512	409	341	292	256
60	48	3072	1536	1024	768	614	512	438	384
80	64	4096	2048	1365	1024	819	682	585	512
100	80	5120	2560	1706	1280	1024	853	731	640
125	100	6400	3200	2133	1600	1280	1066	914	800
150	120	7680	3840	2560	1920	1536	1280	1097	960

Kettle Capacity Guide

Model	Energy	Type	Capacity
TDB/6-10	Electric	Table Top, Hand Tilt	10 Quart
TDB-20, 40	Electric	Table Top, Hand Tilt	20, 40 Quart
TDBC-20, 40	Electric	Table Top, Crank Tilt	20, 40 Quart
TDH-20, 40	Gas	Table Top, Hand Tilt	20, 40 Quart
TDHC-20, 40	Gas	Table Top, Crank Tilt	20, 40 Quart
TDC/3 -10, 20	Direct Steam	Table Top, Hand Tilt	10, 20 Quart
TDA/1-40	Direct Steam	Table Top, Hand Tilt	40 Quart
EE-20, 40, 60, 80, 100	Electric	Stationary, Floor	20, 40, 60, 80, 100 Gal
DEE/4-20, 40, 60	Electric	Tilting, Floor	20, 40, 60 Gal
AH/1E-20, 40, 60, 80, 100	Electric	Stationary, Floor	20, 40, 60, 80, 100 Gal
DH-20, 40, 60, 80	Gas	Tilting, Floor	20, 40, 60, 80 Gal
PT-20, 40, 60, 80, 100, 125, 150	Direct Steam	Stationary, pedestal Base	20, 40, 60, 80, 100, 125, 150 Gal
FT-20, 40, 60, 80, 125, 150	Direct Steam	Stationary, Tri-leg	20, 40, 60, 80, 125, 150 Gal
D-20, 40, 60	Direct Steam	Tilting, Pedestal Base	20, 40, 60 Gal
DL-20, 40, 60, 80	Direct Steam	Tilting, Tri-leg	20, 40, 60, 80 Gal
DH-100	Direct Steam	Tilting, Tri-leg	100 Gal
DH/INA/1-100	Gas	Stationary Floor	100 Gal
GT-40, 60, 80, 100	Direct Steam	Stationary, Tri-leg	40, 60, 80, 100 Gal
GPT-40, 60, 80, 100	Direct Steam	Stationary Pedestal	40, 60, 80, 100 Gal



TDB-20 MODEL



DEE/4-20 MODEL



PT-40 MODEL



DL-20 MODEL

Kettle Accessories & Options

Any kettle model can be made more efficient, more versatile and easier to use, with the addition of one or more handy accessories or optional features.

Covers

Kettle covers reduce heat-up times, save energy, reduce the load on ventilation and HVAC systems and make the kitchen more comfortable for cooks and staff. Covers also control moisture content and reduction during cooking. Covers are standard on stationary floor models, with liftoff or hinged covers available for other models.



Cover

Cooking Baskets

Basket inserts make it easier to load, cook and unload product with boiling vegetables, shellfish and pasta. A single basket is available for table top models, while floor models can be ordered with a triple basket set (TRI-BC) for preparing three different products at the same time. Groen TRI-BC basket are NSF listed.

Water Fill Faucets

Fill faucets speed recipe time, eliminate carrying buckets of water and simplify kettle clean-up. Every Groen kettle is provided with a sturdy bracket with a knockout for mounting a water fill faucet. Available in single parts (hot or cold) or double pantry (hot and cold) styles. Fill faucets are a practical addition to any kettle. Also available with spray hose and flex line.



TS/9 Stand

Tables & Stands

Stands provide the ideal kettle work height and simplify cooking, cleaning and product handling. T5C Tables include front mounted steam controls, a built-in water fill faucet and a full width sink with sliding pouring shelf. TS/9 Stands are available with a slide out pouring/portioning cart with drain.

Draw-Off Valves

Draw-off valves make transfer of thick and chunky product, draining off cooking water and kettle cleaning easier. They are standard on stationary floor models and are available for all utility floor model kettles to provide additional product transfer options.



Draw-off valve for easy food transfer

STEAM JACKETED KETTLES

316 Stainless Liners

For continuous batches of high acid product such as barbecue sauce to be produced each day, a more resistant type 316 stainless liner should be used. 316 stainless steel provides an additional margin of corrosion resistance compared to other 300 grade stainless steel. The 316 stainless steel is standard on large kettles and available on table top models.

Gallon Master

Gallon master is an automatic water fill system which precisely delivers 1 to 999 gallons at the touch of a button. Its digital readout ensures accuracy and allows the Operator to set the volume, push a button and walk away to attend to other tasks.

Kettle Pan Carrier

This simple pan support attaches easily to the front of the kettle and holds a standard steamer pan at the pouring lip for easy filling. The steamer pan stays level regardless of the kettle pouring angle, and is easily removed for cleaning or storage. The pan carrier will hold 2/12-6" deep and half-size (12x10") pans.



Kettle pan carrier

Kettle Brush Set

Especially designed to make kettle cleaning easier, the brushes in this set are non-abrasive alternatives to scrub pads and cloth. The set consists of a kettle brush, drain valve brush and long handle paddle for stirring ingredients during cooking.

Gas Quick Disconnects

Typically used when casters are ordered for stand-mounted table top gas kettles, the optional quick disconnect facilitates cleaning behind equipment. Provided with CSA Design Certified restraining cable and attachments.

Kettle Tangent Strainers

A stainless tangent strainer with 1/4" perforations is standard on all stationary floor model kettles. The strainer keeps food solids from collecting and over cooking in the tangent well. Solid and 1/8" perforated tangent strainers are available for straining smaller food solids.



Flanged feet

Flanged Feet

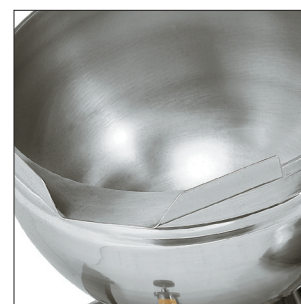
Optional flanged feet for AH, EE, DEE and DH kettles are ideal for permanent installations and kettle stability. Recommended (or required) in areas with higher seismic activity. All direct steam kettles come standard with floor mounting flanges.

Gallon Etch Markings & Contour Measuring Strips

Quickly and easily measure the amount of water or product in your kettle with either etched gallon marks or a removable hanging stainless steel measuring strip.

Kettle Pouring Lip Strainers

Strainers are available for the pouring lip of tilt model kettles to strain ingredients past vegetables or seafood. They are easily attached and removed for cleaning and to allow full flow of product when not required.



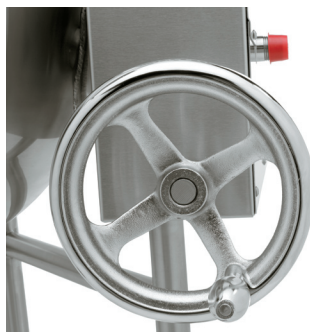
Kettle pouring lip



Burner flame view access



Crank handle



Crank wheel



Pressure gauge

General Ordering Guide

Models	TS/9 STANDS	T5 TABLE MOUNTING	CABINET MOUNTING	HINGED COVER	LIFT-OFF COVER	1-PHASE	3-PHASE	KETTLE LIP STRAINER	FILL FAUCETS	316 STAINLESS INTERIOR	GAS QUICK DISCONNECTS	ETCH MARKINGS	2" TANGENT DRAW-OFF	3" TANGENT DRAW-OFF	FLANGED FEET	COLD WATER COOLING	STEAM TRAP ASSEMBLY (REQ.)	KETTLE BRUSH SET	CONDENSATE COLLECTION RING	50 CYCLE OPERATION	PAN CARRIER	PRISON CONSTRUCTION
TDB/6, TDB, TDBC	•				•	•		•	•	•		•						•		•		•
TDH, TDHC	•				•	S		•	•	•	•	•						•		•		•
TDA, TDC/3		•	•		•			•	•	•		•					•	•				•
EE				S		*	S		•	S		•	S	•	•			•		•		•
DEE/4				•	•	*	S	•	•	S		•	•		•			•		•	•	•
AH/1E				S		S		•	•	S	•	•	S	•	•			•		•		•
DH				•	•	*	S	•	•	S	•	•	•		•			•		•	•	•
PT/FT/GT/GPT				S				•	•	S		•	S	•	S	•	•	•	•			•
D, DL				•			•	•	•	S		•	•	•	S	•	•	•			•	•
TDB; TA/2	•						S	•	•	•		•						•		•		•
TDC; TA/2	•	•						•	•	•							•	•		•		•
DEE/4 or DH; INA/2 or TA/3					•		S	•	•	•		•			•			•		•	•	•
DL; TA/3					•		S	•	•	•		•	B		S	•	•	•		•	•	•
DL; INA/2					•		S	•	•	•		•	B		S	•	•	•			•	•

S = Standard • = Available Option or Accessory * = Available/Hoist Required B = 2" Ball Valve Standard



Water level gauge

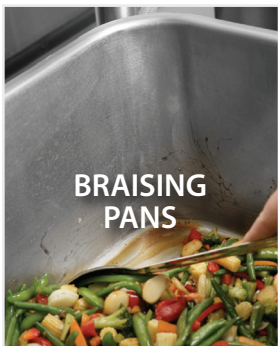


Optional drain cart



Easy to use control panel

For Product Specifications Visit www.unifiedbrands.net



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